



COCONUT PANNA COTTA



Prep Time: 10 min



Cooking Time: 5 min



Serves: 16



Set 4 hours or overnight

Ingredients

1 L	Cooking Rich™
500 ml	Full cream milk
2	Oranges grated zest
12	Large egg yolks
1 cup	Sugar, plus extra for brûlée topping
	Fresh summer fruit to garnish

Method

1. Place the water in a small bowl, sprinkle over the gelatine and stir to combine. Set aside for 5 minutes or until the gelatine has fully absorbed.
2. Place the Tres Riches® Syrup, coconut cream and vanilla pods and seeds in a saucepan over low heat and cook for 3 minutes. Thereafter, add the gelatine mixture, stirring for 3 minutes or until the gelatine has fully dissolved.
3. Strain and pour into Dariole molds. Refrigerate for 2 hours or until set. Sprinkle with coconut flakes and serve with strawberries or other fresh seasonal fruit.

Infinite Possibilities. **One Family.**

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